

# Hoppy Blond

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **48**
- SRM **3.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.5 liter(s)** of strike water to **69.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Sugar	Candi Sugar, Clear	0.5 kg (9.1%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	35 g	60 min	11 %
Whirlpool	Nelson Sauvín	25 g	20 min	11 %
Dry Hop	Nelson Sauvín	100 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP575 - Belgian Style Ale Yeast Blend	Ale	Liquid	100 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc-T	2.5 g	Boil	10 min
Water Agent	Calcium Chloride	5 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min